

Sweet Potato Chips With Cinnamon Caramel Dipping Sauce

2 large sweet potatoes	4 tbs unsalted butter, cut into cubes
Olive oil flavored cooking spray	1/2 cup heavy cream
1/4 tsp sugar	1/4 tsp cinnamon
1/2 cup sugar	1/2 tsp vanilla
2 tbs honey	

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Preheat oven to 375

Slice the potatoes as thin as you can possibly make them. Using a mandolin slicer is the best way to do this, as it insures that your potato slices will cook evenly. If you don't have a slicer, use this as an opportunity to practice those knife skills! Remember that thick slices will yield much different results. Cover a baking sheet with aluminum foil, shiny side up. Spray with olive oil spray. Arrange the potatoes in a single layer on the baking sheet, making sure they don't touch each other. Spray lightly with olive oil spray and sprinkle lightly with sugar. Flip the slices over and repeat. Bake at 375 for ten minutes. flip over and continue to bake until the potatoes are browned, about 8-10 minutes. Keep a close eye on your chips, they go from done to burned very quickly.

Make the sauce:

In a pot over high heat, add the sugar and the honey. Stir until the sugar is dissolved, do not stir again while the caramel is cooking, but swirl the pan every 30 seconds to redistribute the caramel sauce. Allow to cook until the sugar is an amber color and about 220-225 degrees. Remove from heat and stir in the butter. Add the cream, vanilla and cinnamon and stir until combined and the sauce stops bubbling. Allow to cool a bit before serving.



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